



Pre dinner cocktails

André Clouet Champagne

Marie Framboise

Lindgårdens Kir Royale

El Bandarra Vermut - White, red or rosé with ice and fruit toppings

Starters

Swedish chantarelles 185:-

Served on a toast with parmesan cream, deep fried local wax beans, grated parmesan and roasted hazelnuts.

Crayfish soup on local signal crayfish 180:-

Served with kryddost (cheese with caraway) omelette, dark rye bread crisp and crown dill oil.

Deep fried herring 195:-

Served with potatoes, egg, brown butter, chives, red onion and roasted hazelnuts.

Classic Toast Skagen 215:-

Classic Skagen with butter fried bread, topped with grated horseradish and bleak roe, red onion and chives.

Grilled scallops 225:-

Served on carrot tartar with orange and saffron emulsion and orange panko.

Seared veal tartar 235:-

Swedish veal top side. Served with deep-fried Västerbottens cake, smoked sour cream from Puttersjaus and lumpfish roe.

Cured loin of lamb 195:-

Loin of lamb from Graute Gård cured with herbs. Served with pickled kohlrabi and deep-fried leak from Buters EKO.

THE TAVERN'S MENU

Crayfish soup on local signal crayfish

Served with kryddost omelette, rye bread crisp and crown dill oil.

Lamb from Graute Gård

Served with homemade lamb sausage flavoured with cumin. Served with potato and root pastry, roasted garlic lamb gravy, local beans, mushrooms and carrot.

Lindgårdens mulberry parfait

Served with almond crunch and season berries. "Handpicked mulberries from the garden".

MENU 695:-/PP • SELECTED WINES 425:-

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES



Main courses

Pike-perch from lake Hjälmarén 375:-

Butter fried pike-perch with saffron baked fennel from Buters EKO, dill pickled small cucumber from Slite, organic potatoes and a tomato and butter sauce from local San Marzano tomatoes.

Baked Swedish artichoke 355:-

Served on butter fried zucchini and browned soy butter. Served with organic potatoes, crushed peas, smetana, almond potato crisps, grated horseradish and bleak roe.

Plankstek 425:-

"A Swedish classic that's been on the menu for more than 50 years." Local beef tenderloin with duchesse potato, mushrooms, local haricots verts with bacon, grilled tomato and sauce Bearnaise. Served on an oak platter.

"Wallenbergare" 265:-

A classic Swedish dish. Minced veal steak made with cream and egg. We make our local version with minced Linderöd pig instead. Farmed with lots of love by Fredrik from Buttegrisen. Traditionally served with shallot tossed green peas, lingonberries, browned butter and mashed potatoes.

Lamb from Graute Gård 385:-

Served with homemade lamb sausage flavoured with cumin. Served with potato and root pastry, roasted garlic lamb gravy, local beans, mushrooms and carrot.

Grilled Swedish entrecôte 455:-

Well marbled meat from Ugglarps in Kalmar. Served with a tomato salad on local tomatoes, onions and parsley, dill and parmesan tossed French Fries and garlic butter.

Caramel fried pointy cabbage 245:-

Organic pointy cabbage from Buters EKO that we fry and serve on local beans, lentils and pickled chantarelles. Served with spicy falafel on Gotlandslins and Robiolina cream. (vegetarian)

FROM THE ARCHIVE

Beef Tenderloin "Roquefort"

Tournedos rolled in bacon, filled with Roquefort cheese. Served with chantarelle sauce and French Fries.

THIS COURSE WAS MADE BY A CHEF CALLED BO LINQVIST HERE AT LINDGÅRDEN. A CLASSIC THAT HAS BEEN ON THE MENU ON AND OFF SINCE 1968.

445:-

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